

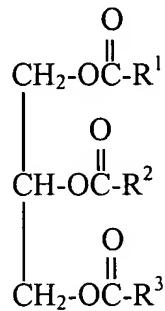
**ACID BEVERAGE COMPOSITION UTILIZING A PROTEIN AND A
VEGETABLE OIL AND PROCESS FOR MAKING SAME**

ABSTRACT OF THE INVENTION

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This invention is directed to an acid beverage composition, comprising;

- (A) a hydrated protein stabilizing agent;
- (B) a protein material;
- (C) a triglyceride comprising a vegetable oil triglyceride, a genetically modified vegetable oil triglyceride or a synthetic triglyceride oil of the formula



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wherein R¹, R² and R³ are aliphatic groups and contain from about 7 up to about 23 carbon atoms; and

- (D) a flavoring material comprising a fruit juice, a vegetable juice, glucono delta lactone, phosphoric acid or the sodium salts or acids of citric acid, malic acid, tartaric acid, lactic acid and ascorbic acid;

wherein the acid beverage composition has a pH of from 3.0 to 4.5.

Also disclosed is a process for preparing an acid beverage composition.

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